

Dinner Menu

*****Monday to Sunday 5pm to close*****

FROM THE BAKERY **$14**

Garlic Bread - topped with garlic compote, mozzarella & spring onions served with a side of garlic aioli

Pesto Bread - topped with mozzarella cheese

Bruschetta - crispy ciabatta topped with tomato salsa & drizzled with basil oil

TASTING PLATES **$21.5**

Shrimp Cocktail – dressed with cocktail sauce, ice berg lettuce, cucumber, tomato and a lemon wedge

Arancini Ball - served with Nepalese sauce and topped with parmesan shavings

Crispy Chicken Pieces - set upon season salad greens and a sriracha mayo

Salt and Pepper Calamari - laid on season salad greens served with a lemon wedge and aioli

Tempura King Prawns - served with a sweet red capsicum relish

SALADS **$26.5**

Greek - ice berg lettuce, kalamata olives, capsicum, tomato, red onion and feta cheese tossed together with a balsamic vinegar and olive oil dressing

Caesar - cos lettuce, ciabatta, anchovies, bacon, parmesan cheese and a poached egg drizzled with dressing **add prawns $8** **add chicken $7**

Shrimp and Pastrami - with green salad mix, orange segments, brie cheese and finished with a honey mustard dressing

Thai Beef - tossed salad mix, peanuts, crispy shallots finished with Nam Jim dressing and crispy noodles

MAINS **$38**

Pan Fried Fish of the day - set upon chef's creamy mash potato, julienne of vegetables and drizzled with hollandaise and basil oil

Herb Crusted Lamb Rump - served with sauté green beans, potato dauphinoise with a red wine jus

Pork Belly Rossini - set on a mixed root vegetable hash cake, wilted spinach with a vanilla infused apple compote, crackling & finished with chef's masala cream sauce

Vegetable Gnocchi - pan fried & tossed with root vegetables, pesto, spinach, crumbled feta cheese, finished with a sweet red pepper relish

Beer Battered Fish and Chips - served with salad & fries, a lemon wedge and tartare sauce

Roasted French cut Chicken Breast - set upon maple glazed roasted vegetables, stuffing, Yorkshire pudding and roasting juices gravy

SPECIALITES PLATTER **$65pp or $110 for 2**

Mixed Grill - (Kiwi Butcher) sausage, herb crusted lamb rump, steak, marinated chicken, Mac and Cheese, fries, onion rings and a seasonal salad

Seafood Platter - shrimp cocktail, smoked salmon, marinated mussels, beer battered fish, salt and pepper calamari served with kumara chips and seasonal salad

COUNTRY FARE **$30.5**

Local award-winning (KIWI BUCTHERS) Sausages - set upon creamy mashed potato, sautéed seasonal vegetables with a caramelized red onion jus

Texas BBQ style Beef Brisket - served with a salad and fries

Cottage Pie - in a pastry case topped with creamy mashed potato, mozzarella cheese and served with seasonal vegetables

Chicken or beef schnitzel - served with house salad or sauté seasonal vegetables, fries and gravy

BBQ style St Louis Pork Ribs - served with house salad and fries

FROM THE GRILL **$55**

(prime cuts aged and cut to order)
Your choice of
350 gm Sirloin
300 gm Scotch Fillet
250 gm Eye Fillet

Cooked to your liking, with your choice of **2 sides** and a **sauce** from the list below

Sides

Seasonal salad	Sauté seasonal vegetables	Roast vegetables
Creamy potato mash	Potato dauphinoise	Wilted spinach
Fries Onion rings	Kumara fries	Fried eggs

Sauces
Mushroom - Red wine jus - Garlic butter - Horseradish - Peppercorn - Bearnaise

Add Ons garlic prawns $9
Award winning Pokeno bacon $8
Add 1 more side $6

BURGERS **$25.5**

All burgers come set between a freshly toasted butter milk bun with tomato and ice berg lettuce & served with fries and a side of tomato sauce

Beef burger – homemade beef patty, burger sauce, cheese, pickles

Crispy chicken burger – chicken fillets, aioli sauce, cheese, pickles

Beer battered table fish - tartare sauce, cheese, pickles

Steak burger - char-grilled sirloin served pink, with caramelized onions, aioli, cheese

Vegetarian burger – lentil patty with caramelized onions, burger sauce, cheese, pickles

Kiwi burger **$29.5**
Chef's own with 2 meat patties, Pokeno bacon, egg, beetroot, cheese and burger sauce

(Gluten free buns available on request)

DESSERTS **$15.5**

Brownie Sundae - vanilla mascarpone, chocolate sauce, ice cream and berry compote

Baked Banana and White Chocolate Cheesecake - caramel sauce, chocolate crumble and vanilla pod ice cream

Apple and Rhubarb Crumble – vanilla mascarpone and ice cream

Sorbet - served with fresh fruits

Banana Split - vanilla bean ice cream, wafers, vanilla mascarpone and your choice of sauce. chocolate, berry or caramel sauce

Cheeseboard and Crackers with grapes and a caramelized red onion jam **$24.5**

Room Service Charge **$ 6.00**

Gluten Free meals are available but not guaranteed as they are produced in an open kitchen where cross contamination may occur. All care is taken by our qualified Chefs.

A child under 5 years old (0-4 years) dines free with a paying adult